

FRANCIACORTA SATÈN

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



GRAPES : 100% Chardonnay

Hand-picked, soft pressing.

Fermentation at controlled temperature 60.8/64.4 °F.

Storage in barrels and fermentation in the bottle under controlled pressure for a maximum 5 bar foamless impetuous and more velvety.

After 24 months in contact with the yeast in subjected to three months after disgorgement and market.

Perfume diver and complex remains where a fragrance of fruit.
Persuasive and persistent.

Perlage fine and balanced.

Alcohol 13.00%

Sugar 6,5 g / l

Acidity 6.5 g / l

Served at 44.5/48 °F

